

Jenny-Jack Sun Farm

"good food news"

I suppose Jenny's farming tendencies began early in her life growing up in the country around horses, cattle, gardens, wide open land, and the like. The connections made in Harris County between her and agriculture followed close behind to Athens with a major in horticulture and a Sophomore summer eight week mission trip to the Philippines. Jenny and her four person team intensively integrated into the lives of locals, living from the land in rural villages across the island assisting with prudent farm projects. The team of four lived modestly out of backpacks and tents, cooking on portable camping stoves, retrieving and purifying water from questionable sources, and utilizing pre-dug ground holes for bodily waste. Well, this all went down twelve quick years ago and the affable, talented group had not seen one another until this weekend when they all reunited at our farm. I could tell quickly why they all wanted to see one another again and were willing to drive across a few states to do so. Mark, Lindsey, and Nicholas were kind, tolerable people with pleasant personalities, interesting lives, and calm, inviting demeanors. They were all three the kind of person you hope to cram tightly next to on an airplane but instead it's usually the irreverent teenager, the careless sleeper-snorer combo, or the egotistical motor mouth. Throw the well-rounded Jenny into the trio and the Philippines had a big-hearted, hardworking all-star team during the balmy summer months of 2002.

I enjoyed hearing their stories and seeing their pictures of a trip and an experience that obviously meant a great deal to each of their lives. Regardless of one's views on the effectiveness of mission trips, there is something profoundly encouraging and holy about demoting the chokehold of creature comforts ingrained upon our western culture, traveling halfway across the globe to a land and a people vastly different than our own, and working tirelessly for two months establishing home gardens, hand-rolling hay!, planting legumes for soil improvement, clearing brush with machetes, and digging fish ponds with shovels! It's so much easier to do anything else other than actually physically encounter hardship, desperation, and need face first weighted with our prejudices, presuppositions, emotional unease, fear, and learned misconceptions. A trip like this when your twenty years old is asking for transformation, for a reordering of priorities, for the removal of insecure, adolescent half-truths to be replaced not with clarity but with a bolder imagination. Remembering those pivotal, truth-revealing liminal stages of our journey is powerful and inspiring to folks like me.

What's available at On-Farm Market...

Tomatoes!: small red slicers, 'Juliet' salad tomatoes, and 'Sungold' cherry,
Summer Crisp Lettuce, Okra, Colorful sweet peppers, Anaheim Chili Peppers (mild heat), Poblano Peppers, Onions, Garlic, Squash, Zucchini, Cucumbers, Blueberries, Blackberries, Eggplant, Zinnias, Eggs, Honey, Stone Ground Grits, Bulger Creek Goat Cheese and Soap, White

Oak Pastures Ground Beef and Roasts, Olive Oil, Balsamic Vinegar, and **Jenny and Shannon's refrigerator Dill pickles.**

Organic fertilizers, pesticides, and compost are also for sale at our market!

Sue B's fresh baked sourdough breads, Cane Syrup, and granola bars will be at market tomorrow.

FDR Farmers Market in Pine Mountain...

Running each Saturday morning from 10:00-12:30 now through Labor Day is Pine Mountain's very own food-focused farmers market. Local vendors selling canned goods, cheese, fruit, veggies, and baked goods are set up across from the Liberty Bell Pool in the comfort of big shade trees. We'll be there along with several other local farmers, gardeners, and cherished food producers. Come with an empty stomach and a full wallet!

Pictures of the Week



In the middle spreading far and wide is our lush crop of Butternut Squash which should be ready around mid-August. Standing tall to the left are the Sunchokes, which started from seed given to us by our friend Catherine Linz. The trellised vine to the right is a loofa gourd. These seeds were passed along to us by our friend Carol Guy. And at the very edge of the field all the way on the right is a row of Italian Cowpeas given to us by Harris County's own David Johnson.



This field contains nearly mature pink-eye peas in between rows of ripening tomatoes.



The Philippine Summer Ag Crew 2002 reunited twelve years later: Lindsey(Kentucky), Mark(Arkansas), Jenny(Georgia), and Nicholas(Indiana).

Our produce may be found at the Market on Broadway in Columbus from 9-12 on Saturdays, our On Farm Market Wednesdays from 9-12, and the FDR Market in Pine Mountain through the summer on Saturdays 10:00-12:30. We have a 125 member CSA with drop-off locations in Lagrange, Columbus, and On-farm. You can also find our produce on the menu of Food Blossoms Catering out of Hamilton.

Take good care,
Chris and Jenny